

## Safe Food for the Future

A SAFE workshop on **21 Oct 2016** at the Conference “Food Factory 2016”  
at Le Théâtre, 34 rue de la Paix, Laval France

- 09.00-09.10 Introduction to the workshop. *Begoña Pérez Villarreal, Chair of the SAFE Executive Board*
- 09.10-09.30 Keynote. *Felix Mittermayer, DG Health and Food Safety*
- 09.30-10.30 **Safe Food for the Future from SAFE consortium members**
1. Microbes: Pathogen pilot plant – cooking up the most dangerous food to ensure food safety. *Askild Holck, Nofima Norway*
  2. Chemicals: New tools for the assessment of emerging contaminants in seafood. A case study: perfluorinated compounds. *Alex Barranco, AZTI Spain*
  3. Improving and ensuring food safety in the circular economy. *Oddur M. Gunnarsson, Matis Iceland*
  4. New Technologies: Use of chitinolytic enzymes to improve the shelf life of chestnut fruits during postharvest. *Michelina Ruocco, CNR-IPSP Italy*
  5. Keeping consumer interests and legislation relevant for holistic food safety policies. *Kofitsyo Cudjoe, NVI Norway*
- 10.30-10.50 Coffee break with Food Factory conference
- 10.50-11.50 **Safe Food for the Future from Stakeholders**
1. Consumer view. *Mark Lohmann, BfR Germany*
  2. Industry view. *John O’Brien, Nestlé Switzerland*
- Discussion and conclusions
- 11.50-12.00 Food Factory Conclusions
- 12.00-15.30 Lunch followed by SAFE Annual General Meeting Part II (for SAFE members only)

## **SAFE consortium: Keeping Food Safety on the Agenda**

*For more information on SAFE, including how to become a member, please visit [www.safeconsortium.org](http://www.safeconsortium.org)*

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To protect the European consumer, who assumes that any food found anywhere in Europe is safe to eat, the safety of foods of the future and of emerging bio-based food technologies need immediate and constant attention. Our food is changing and alternate food sources from e.g., food processing waste streams, insects and microalgae may soon be available: thorough characterization, sustainability and safety assessments have to be carried out now. In 2015 the World Health Organisation reported ‘increasing exposure to the risk of foodborne disease’. We need a food and agriculture system that has safe, healthy nutrition of the citizen and sustainability of resources as its major aims, remembering that food cannot be healthy and nutritious if it is not safe. This workshop, in Part 1, presents innovations and examples from the SAFE consortium 2016 Position Paper and, in Part II invites comments from relevant stakeholders.

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